



Lunch

Wedding Package

2020

Lunch

For an elegant daytime wedding celebration treat your guests to the following:

- A 30-minute Hors d'Oeuvre Reception
- 3 hours hosted bar with beer and wine service
- 3-course Plated or Buffet Lunch
- Prosecco Toast
- A custom buttercream wedding cake from Ana Paz or Designs By Edda
- Freshly Brewed Regular or Decaffeinated Coffee and Selection of Hot Teas

PASSED HORS D'OEUVRES SELECT 3

FROM THE SEA

Za'atar Spiced Salmon Cakes Cucumber Mint Yogurt, Chermoula

Ahi Tuna Tartare Plantain Chips, Edamame Hummus, Sweet Chile Vinaigrette

Seared Albacore Nicoise Crispy Potato, Roasted Pepper Puree, Fresh Basil, Kalamata Olive Tapenade

Coconut Fried Shrimp Tropical Marmalade

Thai Shrimp Popper Spicy Coconut Chile Sauce

Shrimp Scampi Truffled Risotto Cake

Lobster "BLT" Crostini Lobster Salad, Avocado, Bacon, Lettuce & Tomato

Crab, Leek & Herb Cake Preserved Lemon, Chive Crème Fraîche





CONTINUED PASSED HORS D'OEUVRES

FROM THE FIELD & FARM

- Tandoori Chicken Skewer** Mango Chutney, Mint Cilantro Drizzle
- Mushroom, Brie and Bacon Tartlet** Truffle Essence (available without bacon)
- Crispy Duck Dumplings** Spicy Mango Dipping Sauce
- Duck Pizzette** Duck Confit, Arugula Pistachio Pesto, Dried Fig, Goat Cheese
- Italian Sausage Pizzette** Wild Mushroom, Leek, Gruyere
- Balinese Chicken Satay** Peanut Sauce, Pineapple Sambal
- Shredded Ropa Vieja on "Arepa"** Pico de Gallo, Lime Crema
- Roast Beef 'n' Cheddar Sliders** Shaved Sirloin, Aged Cheddar, Brioche
- Chicken Empanadas** Cuban Sofrito
- Manchego Stuffed Date** Bacon Wrapped
- Bistro Sliders** Red Onion Jam, Melted Brie

FROM THE GARDEN

- Tomato Tartine** Marinated Roasted Tomato, Tapenade Crostini, Ricotta, Truffle Balsamic Vinaigrette
- Butternut Squash Tartlet** Goat Cheese, Sage, Crushed Hazelnut
- Roasted Pear Tartlet** Brie & Gorgonzola, Thyme
- Mushroom Risotto Croquette** Roasted Red Pepper Sauce, Truffle
- Watermelon Gazpacho Shooter** Avocado, Toasted Pepitas, Basil Oil
- Mini Black Truffle Grilled Cheese**
- Vegetable Spring Rolls** Sweet Chile Mango Dipping Sauce
- Petite Brie en Croute** Cranberry and Pear Compote

THREE-COURSE PLATED LUNCH

STARTER SELECT 1

Watermelon Gazpacho Avocado, Toasted Pepitas, Fresh Basil

Pear and Pecan Salad Baby Greens, Roasted Pear, Spicy Candied Pecan, Crumbled Blue, Citrus Vinaigrette

Miami Salad Romaine, Mango or Papaya (Depending on Season), Hearts of Palm, Toasted Coconut, Spiced Macadamia Nuts

Traditional Caesar Salad Hearts of Romaine, Shaved Parmesan Cheese, Herb Croutons

Watermelon and Blistered Yellow Tomato Salad Watercress, Feta, Marcona Almonds, Mint, Olive Oil & Balsamic

Tri Color Citrus Salad Frisee, Marcona Almonds, Shaved Manchego, Sliced Dates, Sherry Vinaigrette

MAINS SELECT 2

Exact count for each due 10 business days prior to Event

Herb Roasted Free Range Chicken Breast... \$100

Eggplant Risotto, Artichoke Tomato Relish, Red Pepper Puree

Za'atar Spiced Loch Duart Salmon... \$105

Black Lentils with Eggplant, Roasted Zucchini, Chermoula, Cucumber Mint Yogurt Sauce

Cajun Grilled Mahi Mahi... \$105

Grilled Tropical Fruit Salsa, Purple Peruvian Potatoes, Haricot Verts

Argentinean Marinated Flat Iron... \$105

Smashed Yukon Gold Potatoes, Grilled Mini Peppers, Garden Herb Chimichurri

Petite Natural Sirloin Filet... \$110

Horseradish & Aged Cheddar Hash Brown, Grilled Asparagus, Sautéed Mushrooms, Pink Peppercorn Demi, Truffle Essence





VEGETARIAN MAINS SELECT 1

Quinoa Stuffed Beefsteak Tomato... \$100

Roasted Vegetables, Feta Cheese, Fresh Herbs, Pesto

White Bean Cassoulet... \$100

Butternut Squash, Kale, Shitake Mushroom

DESSERT SELECT 1

Key Lime Tart Key Lime Custard, Sable Crust, Meringue

Chocolate Decadence Dark, Milk and Ivory Chocolate Mousse, Chocolate Almond Sponge

Apple-Cranberry Crumble Sable Dough Crust, Caramelized Apples and Cranberries, Crumble

Millefeuille Caramelized Puff Pastry, Light Vanilla Mascarpone Cream, Served with Berries

Ivory Passion Crème Brûlée Mousse, Mango and Passion Fruit Cream, Tropical Fruit Compote Mix, Coconut and Lime Dacquoise Sponge Cake, White Chocolate

TASTE OF MIAMI BUFFET... \$105 per person

SOUP/SALAD

Black Bean Puree Soup Crema, Avocado, Charred Corn, Toasted Pepitas

Summer in Miami Salad Romaine, Mango or Papaya, Hearts of Palm, Toasted Coconut, Spiced Macadamia Nuts

MAINS

Mojo Marinated Churrasco Sofrito and Chimichurri Sauces

Slow Braised Pork Loin Roasted Tomatillo Sauce

Garlic Grilled Shrimp Cuban Mojo

SIDES

Roasted Plantains

Brazilian Rice and Beans

Cumin Roasted Baby Carrots or Grilled Mini Peppers

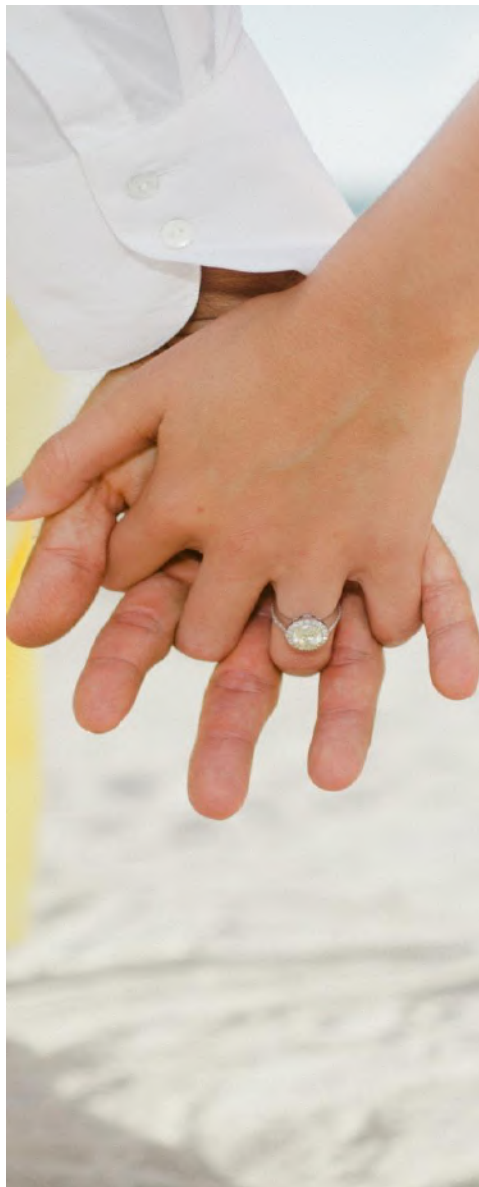
DESSERT DISPLAY

Key Lime Meringue Tartlets

Mini Horchata Cakes

Guava Filled Pastelitos





COASTAL BUFFET... \$120 per person

SOUP/SALAD

Cauliflower Bisque Lump Crab

Red White and Blue Salad Frisee & Arugula, Blueberries, Strawberries, Crumbled Goat Cheese, Candied Pistachios, Champagne Dressing

MAINS

Pan Seared Corvina Wild Mushroom Leek Ragout, Truffle Emulsion

Herb Roasted Free Range Chicken Breast Red Pepper Puree, Artichoke Tomato Relish

Seared Natural Sirloin Filet Blue Cheese

SIDES

Celery Root-Potato Puree or Eggplant Risotto

Grilled Asparagus or Broccolini

DESSERT DISPLAY

Guava Mini Cheesecakes

Mini Berry Shortcakes

Spiced Flourless Chocolate Cake

CUSTOM BUTTER CREAM WEDDING CAKE

From Ana Paz or Designs by Edda

BEVERAGES

WELCOME DRINK PASSED POST CEREMONY BASED ON 1 PER GUEST

Mojito or Prosecco Mimosa

OFFERED TABLESIDE WITH DINNER

House Wines, Prosecco Toast

Freshly Brewed Lavazza Tierra Sustainable Regular and Decaffeinated Coffee,
Selection of Organic First Tea, Green and Herbal Teas

THREE HOUR HOSTED WINE & BEER BAR

Heineken, Corona, Budweiser and Budweiser Light, House Selection of Red/White Wines, Assorted Soft Drinks, Juices, and Bottled Water

BEVERAGE ENHACEMENT OPTIONS PER PERSON

Add Call Brand Liquor to Bar... \$18

Wine & Beer bar overtime per hour... \$10





WEDDING INFORMATION

Day-of-Coordinator Service... \$550

- Assistance with Ceremony Rehearsal line-up and walk-through the day before your wedding
- On location the day of your wedding to set personal items, assist with line-up for the ceremony and to handle any last minute details
- Please inquire with your Catering Manager for a full list of duties
- Recommendations for a Full-Service Wedding Planner available upon request

Premium Linen & Chair Package...INCLUDED

- Pintuck, Galaxy, Fortuny, Dupioni or Satin Floor Length Cloths OR Allegro
- Plumage Overlays to complement Hotel's White Floor Length Cloth
- Pintuck, Galaxy or Satin Napkins
- Gold, Silver, Black, White, Mahogany or Natural Wood Chiavari Chairs with Choice of any Chair Pad Fabric/Color in stock

ADDITIONAL INFORMATION

Location Fee... \$800-\$1500 (Event must conclude by 4pm)

INCLUDES

Ceremony

White wood-style folding chairs, table for the officiate, microphone and speaker (Gazebo only) Beach ceremony includes a bamboo arch with white draping; water station/cloth towels at Boardwalk entrance

Lunch Reception

Tables, banquet chairs/white wood-style folding chairs, white or aqua blue table cloths, white napkins, 8'x 16' stage (if needed), dance floor, lounge furniture, all tables for DJ, cake, place cards, gifts, etc.

The Palms can accommodate a minimum of 30 adult guests and a maximum of 180

Parking

Discounted valet parking at \$20 per car for non-overnight guests

Deposit

A non refundable \$1,000 deposit is required to secure date and space

Special Meals

Children meals at \$35 | Vendor's meal at \$35

Special meals for vegetarians/guests with food allergies can be prepared upon request in advance

Sleeping Rooms

Group rates are available for six or more rooms, to receive a quote please contact Andrea Ferguson, Director of Sales at (305) 908-5473 or aferguson@thepalmshotel.com

